

Welcome

In ancient Indian legend, Kokopelli the flute player was a symbol of happiness and joy. He talked to the wind and the sky. His flute could be heard in the Spring breeze, bringing warmth after the Winter cold. Listen... .. and delight in his song.

Almost a century ago, the present day Kafé Kokopelli was one of the original Ford Motor Company's Model T agencies. Besides being a showroom, it was a service center for more than a half-century. If you look up into the rafters, you can still see the rudiments of the pulley system that drove the mechanical tools used to service the vehicles. This was one of the last, if not the last, pulley driven machine systems in the State of Florida. The Smithsonian now has the entire system. The building fell into disrepair and was only months from the wrecking ball when we rescued her. Our walls and floors are original. Sorry if your table is wobbly; shims are available upon request.!

Mrs. G planted the vines on the outside of the building in 1996, they were only 3 inches high—miniature ornamental fig (Please do not eat the figs)! You are welcome to the seed pods or a sprig of the plant, but BEWARE OF THE CREEPING VINES!

Some of our customers are curious as to why all of the animals. We wanted to represent those animals that were important in Indian Culture. Many of the animals you see were used for food and clothing. Trappers from the North brought hides and meat used for trading with the Indians, so we have moose, and other animals found in Canada. The tiger and the jaguar were given to us by Robert Baudy who bred rare felines in Sumter County. (The jaguar was often seen on the Ed Sullivan Show in the 1950's and 60's, performing with Mr. Baudy and his parents in the Wild Animal Show). When an animal died of natural causes, we made a donation to his compound and we had a taxidermist prepare the animal. We feel we were contributing to the species survival, as our donations were strictly used for the care of these rare felines.

Your health is very important to us, therefore we purchase the very best ingredients, and buy organic meats and vegetables whenever possible. When deep-frying items, we use oil containing zero trans fats.

Our now famous salad dressing is mostly the creation of Mr. Greenfelder, created one evening in our kitchen. It has grown in popularity and is sent as far away as Europe. Take some home!

We thank you in advance for your patience. Everything is made to order, using the best and freshest ingredients. We use organic greens in the salad. We have tried to raise the bar in our area and use good quality products. Sometimes our prices are a bit higher than our neighbors, but you can count on quality from us. We encourage you to walk around, ask questions, and make yourselves at home! We hope you will visit us often.

Thank you for your patronage.

Glen and Gail Greenfelder and Staff

Beginnings

Generous Portions Serve 2-4 People

Fried Green Tomatoes

Sliced and hand-dipped and fried to golden brown topped with Romano cheese. \$8.50

Seafood Cakes (2)

Pan-seared cakes stuffed with shrimp, Alaskan snow crab, scallops, and pollock drizzled with our lobster creme. \$12.75

Gator

Fresh and super tender, lightly battered. \$9.99

Artichoke Dip

Baked choke hearts and a bit of onion in a rich cream sauce with Romano and Parmesan cheeses. Served with warm tortilla chips. \$7.25

Calamari

Tender rings lightly breaded and fried, served with our homemade cocktail sauce. \$8.25

Memphis Nachos

Slow roasted BBQ pork served over homemade potato chips and topped with our BBQ sauce and spicy ranch. \$8.50

Fried Sampler Platter

Broccoli, Zucchini, Green Tomatoes, & Green Beans. \$8.00
Add Chicken or Gator \$4.00

Buffalo Wings

Choice of hot, mild, honey teriyaki or sweet BBQ served with celery and blue cheese. \$8.25
extra celery or bleu cheese \$.75

Fried Broccoli

Fresh florets hand-breaded and fried to golden brown. \$7.25

Fried Zucchini

Lightly battered fresh zucchini slices with lemon essence and Romano. \$7.25

Moules aka Mussels

One pound sautéed in garlic, celery, onion, and wine; served with our crusty bread. \$13.75

White Chili Nachos

Our famous spicy white chicken chili over tortilla chips topped with melted jack cheese, pico de gallo and sour cream. \$8.50

Add Tiger, Petal, Honey Mustard, Bleu Cheese or Ranch dipping sauce. \$.60

Soups & Salads

Our Famous House Salad

European greens, house dressing with crusty bread. \$5.75
add grilled chicken, tuna salad or chicken salad \$3

Caesar Salad

Crisp romaine lettuce, Parmesan cheese, and croutons tossed in our Caesar dressing. \$6.25
add chicken \$3

Grilled Salmon Salad

Atlantic salmon atop a bed of European greens tossed in our house dressing. \$12.25

Koko's Chopped Salad

Chopped iceberg with tomatoes and bacon, drizzled with bleu cheese in a romaine boat. \$8.75

OUR FAMOUS SHE-CRAB BISQUE

Lots of crab meat in a creamy soup, with a smidge of sherry.
Cup \$6 Bowl \$8

Spicy White Chili

White beans and chicken topped with sour cream, salsa, and tortilla chips.
Cup \$4 Bowl \$6

Soup de Jour or Chicken Noodle

Cup \$3 Bowl \$4

Soup & Salad

A cup of our soup de jour and house salad. \$6.25
*She-Crab Bisque add \$3
White Chili add \$1*

Fried Green Tomato Salad

Fresh greens with Feta cheese and our house dressing topped with fried green tomatoes. \$7.75

Stuffed Tomato

Fresh red tomato stuffed with our tuna salad. \$6.25
sub chicken salad \$7.25

Steak Salad

NY strip steak atop a bed of European greens tossed in our house dressing. \$10.75

Cobb Salad

Fresh greens with hard boiled egg, tomato, bacon, cucumber, black olives, bleu cheese. \$8.75
add guacamole \$1.25

Add Bleu or Feta Cheese to any salad. \$1.25



Quesadillas

Flour tortilla served with sides of sour cream, pico, and guacamole.

Grilled Chicken

Jack Cheese, onions and bell peppers.
\$8.25

Vegetarian

Jack cheese, onions and black beans.
\$7.25

Sandwiches

All sandwiches served with homemade chips on your choice of white, wheat, rye, sesame bun or MAKE IT A WRAP.

Cattleman's BBQ Burger

BBQ sauce, caramelized onions, provolone cheese.
\$8.00

"Koko Bleu" Burger

Drenched with awesome bleu cheese. \$7.50

100% USDA Hand Made Burger

lettuce, tomato, onion.
\$6.25

Add cheese \$.75

Add bacon \$1

Add fried green tomato \$1.25

Add sautéed mushrooms or onions \$.75

Blackened Prime Rib

Open-faced with melted provolone on mooshie bread served with au jus. \$10.50

Steak Sandwich

NY Strip on Cuban bread.
\$ 10.75

Rothio's Cuban Sandwich

Cuban seasoned pork, ham, salami, pickle, and Swiss, mustard & mayo pressed on Cuban bread. \$7.75

In 1951, Mrs. G. ate Rothio's Cuban on a street corner in Tarpon Springs.

He wore two different colored socks, but Rothio made the best Cubans!

SANDWICHES AND PLATTERS BELOW NOT AVAILABLE AFTER 4:00.

Reuben or Rachael

Traditional grilled Reuben or a Rachael made with chicken, Thousand Island. \$7.75

Fried Green Tomato BLT

Stacked fried green tomatoes with bacon, lettuce on your choice of bread. \$6.75

Soup & Half Sandwich

Choice of tuna or chicken salad and a cup of soup. \$6.25

She-Crab Bisque- add \$3

White Chili -add \$ 1

Fried, Blackened, Grilled Fish Sandwich

Filet served on a sesame bun with lettuce and tartar. \$6.25

Blackened or Grilled Chicken Sandwich

Topped with chipotle mayo, lettuce and tomato served on choice of bread. \$6.99

Made Fresh Daily Chicken or Tuna Salad

Lettuce and tomato on your choice of bread. \$6.25

Protein Platter

Tuna, Chicken Salad, Grilled Chicken, or Beef Pattie with House Salad, plus choice of sliced tomato, or veggies. \$7.75

Vegetable Platter

Medley of veggies, house salad and sliced tomatoes. \$6.50

Crunchy Fried Lunch Baskets

All baskets served with fries and coleslaw

Boneless Chicken \$8.99

Trixie's Famous Catfish \$9.99

Clam Strips \$8.99

Jumbo Shrimp \$9.99

Extra Lunch Sides \$1.50

Cole Slaw, French Fries, Homemade Potato Chips, Mac n' Cheese, Crusty Bread and Butter

Side House Salad \$2.50

Kokopelli Prime-Cuts

Served with Chef's potato or vegetable and choice of soup, or salad.

Add Baked Potato \$1.50

All steaks are glazed with fresh garlic butter.

Our Famous Slow-Roasted Prime Rib

Midwestern Beef

Petite Cut 12 oz.—\$17.99

Chef Cut 16 oz.—\$22.99

New York Strip

Our Signature Steak
14 oz. steak \$24.99

Filet Mignon

8 oz. aged tenderloin \$23.99

Ribeye

Juiciest of all cuts
12 oz. aged boneless Ribeye \$22.99

Grilled Pork Chops

Frenched chops with Herbs de Provence and
lemon-caper butter sauce.
1 chop \$12.99 2 chops \$21.99

Tuscan Pork Chops

Frenched chops, roasted red pepper marsala
sauce, stacked on Tuscan potato wedges.
1 chop \$13.99 2 chops \$22.99

Seafood Feasts

Served with rice or vegetable and choice of soup or salad.

Add Baked Potato \$1.50

Artichoke Encrusted Swai

Delicate white fish filet encrusted in
artichoke batter, sautéed to a golden brown.
\$17.99

Greek Mahi

Sautéed Mahi with tomatoes and artichoke
hearts in a white wine sauce,
topped with feta cheese. \$17.99

Crunchy Swai Crustacean

Encrusted filet of fish deep fried, topped
with two jumbo shrimp and finished with
lobster crème. \$18.99

Butter-Pan Fried Shrimp

Large shrimp lightly flour dusted and
butter pan fried. \$13.99

Shrimp Scampi

Tender shrimp sautéed in our homemade
garlic white wine butter sauce,
over linguine. \$15.99

Stuffed Shrimp

Broiled shrimp with crab meat stuffing
topped with lobster crème. \$17.99

Raspberry Salmon Infusion

Grilled Alaskan salmon deglazed with
raspberry lime infusion. \$17.50

Planked Salmon

Grilled on a cedar plank, topped with
homemade honey mustard relish.
\$18.99

An Old Time Favorite

Broiled or Fried Seafood Platter

Shrimp, Swai, Catfish, & Seafood Cake. Cocktail or tartar sauce. \$19.99

***Any seafood can be pan fried, broiled, blackened, grilled or deep-fried, please ask your server.**

An 18% gratuity may be added to parties of six or more.
Consuming raw or undercooked meats, poultry, seafood,, shellfish,
and eggs may increase your risk of foodborne illness.

Taste of Italy

Served with choice of soup, salad, or vegetable

Chicken

Over linguine pasta

With your choice of sauce \$15.99

Marsala wine sauce, fresh mushrooms.

Piccatta Homemade white wine lemon-butter sauce with capers.

Alfredo Traditional rich creamy parmesan sauce.

Eggplant Parmesan

Sliced and lightly breaded eggplant topped with our homemade red sauce and provolone cheese with side of linguine. \$11.99

Chicken Parmesan

Lightly breaded chicken topped with our homemade red sauce and provolone cheese with side of linguine. \$11.99

Pasta Primavera

Fresh steamed vegetables sautéed in Alfredo sauce over linguine pasta. \$10.50
Add chicken \$4.00
Add shrimp \$5.75

Pasta & Meatballs

Homemade Italian meatballs served over linguine with homemade red sauce. \$10.50

Crunchy Fried Dinner Platters

Served with fries and coleslaw.

Boneless Chicken \$9.99

Trixie's Famous Catfish \$10.99

Clam Strips \$9.99

Jumbo Shrimp \$10.99

Dinner Sides-enough to share!

\$3

Steamed Broccoli

Vegetable of the Day

Sautéed Mushrooms

House Salad

Kokopelli Rice

French Fries

Chef's Potato of the day

Mac n' Cheese

Single Baked Potato \$1.50

Order of Crusty Bread and Butter \$1.50

Beverages

Spring Bottled Water

\$2.25

Gourmet Coffee

\$2.25

San Pelligrino

\$5.25

Espresso

\$3.25

Assorted Pepsi Products

\$2.25

Cappuccino

\$4.00

Organic Iced Tea

\$2.25

Organic Hot Tea(Herbal, Green or Black)

\$2.25

Iced Tea, Fresh Brewed (sweet/unsweet)

\$2.25



Desserts

All of our desserts are enough to share, unless you don't want to!

Our Famous Bananas Foster \$8.50

Prepared for you tableside.

Death by Chocolate

Famous in-house made fudge brownie, two dark chocolate sauces, vanilla ice cream and white chocolate splash. \$6.99

Raspberry Truffle

Creamy French raspberry ice cream dipped in Belgium chocolate. \$5.25

Key Lime Pie \$4.25

Mama's Apple Crisp a la mode

\$4.25

Gluten-Free Flourless Chocolate Cake

In house made, chocolate decadence recipe from the south of France. \$7.25

Vanilla Ice Cream Sundae

Traditional double scoop of vanilla ice cream with your choice of hot fudge, raspberry, or caramel sauce. \$3.50

Feature Dessert

Ask your server

Specialty Coffees

\$7.50

Billy's Coffee

Swiss Miss, Cognac and Coffee

Amsterdam Coffee

Grand Marnier, Bailey's, and Coffee

Irish Coffee

Irish Whiskey, Kahlua, Coffee, and Whipped Cream

Spanish Coffee

Tia Maria, Kahlua, Coffee, and Whipped Cream

Take Kokopelli Home Tonight!

She-Crab Bisque

Quart \$17.50

Our Famous House Dressing

8 oz. \$5 16 oz. \$9 32 oz. \$17

Chicken Noodle Soup

Quart \$10

European Greens

7 oz. bag \$6

White Chili

Quart \$14

Catering and Party Rooms available

Too busy to cook? All items are available for take away!

Find us on facebook or www.kafekokopelli.com